



P E W S E Y   V A L E   V I N E Y A R D



## PRODUCER PROFILE

Estate owned by: Hill-Smith Family  
Winemaker: Louisa Rose  
Estate founded: 1847  
Region: Eden Valley  
Country: Australia

# Pewsey Vale 10 Year Museum Reserve The Contours Riesling 2012

## WINE DESCRIPTION

Pewsey Vale Vineyard The Contours is characterised by a special site, sensitive vine growing and astute winemaking. The Contours Riesling is produced from old vines grown on the coolest slope within this ruggedly beautiful single vineyard. After 10 years in the bottle the 2007 Pewsey Vale Contours Riesling is showing all the poise and intensity that you would expect in a great bottle aged Riesling.

Rainfall in Eden Valley during the growing season was less than forty percent of average, this combined with low crop set and slightly higher than average temperatures, caused the grapes to ripen nearly a month earlier than normal. Despite these trials, the quality of the fruit was excellent, and the resultant wines full of limes and citrus flavours with lovely long mineral acidity.

Sealing a bottle under a screw cap removes the variability and taints associated with cork. A screw cap also ensures that the wine in the bottle will age under the best possible conditions. The perfect seal of the screw cap ensures that no air or oxygen can enter the bottle. In these reductive conditions the wine undergoes "pure bottle aging" where the fresh citrus flavors remain, and are overlaid with flavors of toast, lemon grass and eventually some honey and possibly marmalade. Since there is no oxygen getting in to the bottle, there is no oxidising or "drying out" of the wine. This means that the colour, while it will deepen into the gold spectrum, retains its freshness and green hues and does not go brown, and that the flavors and palate do not "dry out", but stay fresh with any sweet fruit characters that were initially in the wine remaining.

## TASTING NOTES

Still pale straw with green hues. Intense classic fruit aromas of limes and lemons with fresh toast overlies the intense lime and citrus fruit. Citrus dominant, lime juice, hints of sage oil and marmalade, finishing with a crushed stone minerality. The wine is still vibrant and fresh, yet with richness and intensity from its 10 years in the bottle.

## FOOD PAIRING

Enjoy with seared scallops and butter sauce or smoky cauliflower soup.

## VINEYARD & PRODUCTION INFO

Vineyard name:	Pewsey Vale Vineyard
Soil composition:	grey sandy loam
Elevation:	1,500 feet
Average Wine Age:	42
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

## WINEMAKING & AGING

Varietal composition:	100% Riesling
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	no
Fining agent:	Vegan
Type of aging container:	bottle
Length of bottle aging:	10 years
Prefermentation technique:	1-4 days on solids before wild yeast start to ferment

## ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.07
Residual sugar:	2 g/L
Acidity:	6.21 g/L